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### **AMENDMENTS TO THE CLAIMS**

Please amend claims 5, 6, 8-11, 14-62, cancel claims 16-17, 20-21, 23 and 35-30 and add new claims 31-73 as indicated below.

1. (Original) A process for preparing cheese comprising:
  - (a) providing a protein concentrate,
  - (b) providing a flavour concentrate using at least one strain of organism,
  - (c) mixing the protein concentrate with a source of fat and/or liquid if required,
  - (d) heating to form a coagulated cheese mass without holding for fermentation,
  - (e) adding the flavour concentrate before, during or after step (c).
  
2. (Original) A process for preparing cheese comprising:
  - (a) providing a protein concentrate,
  - (b) providing a flavour concentrate using at least one strain of organism,
  - (c) mixing the protein concentrate and flavour concentrate with a source of fat and/or liquid if required,
  - (d) heating to form a coagulated cheese mass without holding for fermentation, and if required inactivating the flavour producing organisms,
  - (e) cooling the resulting coagulated cheese mass to form a cheese precursor with an exposed surface,
  - (f) applying viable organisms to the exposed surface,
  - (g) allowing the cheese to ripen.
  
3. (Original) A process for preparing a cheese comprising:
  - (a) providing a protein concentrate,
  - (b) optionally providing a flavour concentrate using at least one strain of organism,

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(c) mixing the protein concentrate with a source of fat and/or liquid if required,

(d) heating to form a coagulated cheese mass without holding for fermentation,

(e) cooling the coagulated cheese mass and mixing in a flavour concentrate containing viable organisms to form a cheese precursor,

(f) optionally dividing the cheese precursor into consumer portions,

(g) allowing the cheese precursor or the portions to ripen.

4. (Original) A process for preparing a cheese comprising:

(a) providing a protein concentrate,

(b) providing a flavour concentrate using at least one strain of organism,

(c) mixing the protein concentrate and flavour concentrate with a source of fat and/or liquid if required,

(d) heating to form a coagulated cheese mass without holding for fermentation, and if required inactivating the flavour producing organisms,

(e) dividing the cheese mass into portions.

5. (Currently Amended) A process as claimed in claim 1, ~~2 and 3~~ wherein the cheese or cheese precursor is divided into portions.

6. (Currently Amended) A process as claimed in ~~any of the preceding claims~~ claim 1 wherein the cheese is subjected to freezing.

7. (Original) A process as claimed in claim 6 wherein following the freezing step, the cheese is thawed and further ripening occurs.

8. (Currently Amended) A process as claimed in claim 1, ~~[[3 or 4]]~~ further comprising applying viable organisms to the exposed surface, and allowing the cheese to ripen.

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9. (Currently Amended) A process as claimed in ~~any of the preceding claims~~ claim 1 wherein the precursor cheese or the cheese is shredded or particulated.

10. (Currently Amended) A process as claimed in ~~any of the preceding claims~~ claim 1 wherein the protein concentrate is selected from a milk protein concentrate, a renneted milk or a reconstituted milk protein concentrate.

11. (Currently Amended) A process as claimed in ~~any of the preceding claims~~ claim 1 wherein the flavour concentrate comprises at least one edible mould.

12. (Original) A process as claimed in claim 11 wherein the mould organism is selected from the family of *Penicillium*, *Mucor*, *Cladosporium*, *Geotrichum*, *Epicoccum*, or *Sporotrichum*.

13. (Original) A process as claimed in claim 12 wherein the mould organism is *P. candidum* or *P. roqueforti*.

14. (Currently Amended) A process as claimed in ~~any of the preceding claims~~ claim 1 wherein the flavour concentrate further comprises a flavour-enhancing bacterium, selected from cultures producing lactic acid, propionic acid or butyric acid.

15. (Currently Amended) A process as claimed in ~~any of the preceding claims~~ claim 1 wherein the percentage of flavour concentrate relative to the total coagulated cheese mass is in the range 0.1% to 20%.

16. – 17. (Cancelled)

18. (Currently Amended) A process as claimed in ~~any of the preceding claims~~ claim 1 wherein the fat source is cream, butter or edible oil.

19. (Currently Amended) A process as claimed in ~~any of the preceding claims~~ claim 1 wherein the heating step is carried out by heating to at least 60°C for between 1 second and 120 minutes.

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20. – 21. (Cancelled)

22. (Currently Amended) A process as claimed in ~~any of the preceding claims~~  
claim 19 wherein the mixture is heated to between 70°C and 90°C.

23. (Cancelled)

24. (Currently Amended) A process as claimed in ~~any of the preceding claims~~  
claim 1 where following the heating step, the cheese precursor is stored at a temperature  
between 5°C and 35°C and a relative humidity greater than 80%.

25. – 30. (Cancelled)

31. (New) A process as claimed in claim 2 wherein the cheese or cheese  
precursor is divided into portions.

32. (New) A process as claimed in claim 2 wherein the cheese is subjected to  
freezing.

33. (New) A process as claimed in claim 2 wherein following the freezing  
step, the cheese is thawed and further ripening occurs.

34. (New) A process as claimed in claim 2 wherein the precursor cheese or  
the cheese is shredded or particulated.

35. (New) A process as claimed in claim 2 wherein the protein concentrate is  
selected from a milk protein concentrate, a renneted milk or a reconstituted milk protein  
concentrate.

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36. (New) A process as claimed in claim 2 wherein the flavour concentrate comprises at least one edible mould.

37. (New) A process as claimed in claim 36 wherein the mould organism is selected from the family of *Penicillium*, *Mucor*, *Cladosporium*, *Geotrichum*, *Epicoccum*, or *Sporotrichum*.

38. (New) A process as claimed in claim 37 wherein the mould organism is *P. candidum* or *P. roqueforti*.

39. (New) A process as claimed in claim 2 wherein the flavour concentrate further comprises a flavour-enhancing bacterium, selected from cultures producing lactic acid, propionic acid or butyric acid.

40. (New) A process as claimed in claim 2 wherein the percentage of flavour concentrate relative to the total coagulated cheese mass is in the range 0.1% to 20%.

41. (New) A process as claimed in claim 2 wherein the fat source is cream, butter or edible oil.

42. (New) A process as claimed in claim 2 wherein the heating step is carried out by heating to at least 60°C for between 1 second and 120 minutes.

43. (New) A process as claimed in claim 42 wherein the mixture is heated to between 70°C and 90°C.

44. (New) A process as claimed in claim 2 where following the heating step, the cheese precursor is stored at a temperature between 5°C and 35°C and a relative humidity greater than 80%.

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45. (New) A process as claimed in claim 3 wherein the cheese or cheese precursor is divided into portions.

46. (New) A process as claimed in claim 3 wherein the cheese is subjected to freezing.

47. (New) A process as claimed in claim 46 wherein following the freezing step, the cheese is thawed and further ripening occurs.

48. (New) A process as claimed in claim 3 further comprising applying viable organisms to the exposed surface and allowing the cheese to ripen.

49. (New) A process as claimed in claim 3 wherein the precursor cheese or the cheese is shredded or particulated.

50. (New) A process as claimed in claim 3 wherein the protein concentrate is selected from a milk protein concentrate, a renneted milk or a reconstituted milk protein concentrate.

51. (New) A process as claimed in claim 3 wherein the flavour concentrate comprises at least one edible mould.

52. (New) A process as claimed in claim 51 wherein the mould organism is selected from the family of *Penicillium*, *Mucor*, *Cladosporium*, *Geotrichum*, *Epicoccum*, or *Sporotrichum*.

53. (New) A process as claimed in claim 52 wherein the mould organism is *P. candidum* or *P. roqueforti*.

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54. (New) A process as claimed in claim 3 wherein the flavour concentrate further comprises a flavour-enhancing bacterium, selected from cultures producing lactic acid, propionic acid or butyric acid.

55. (New) A process as claimed in claim 3 wherein the percentage of flavour concentrate relative to the total coagulated cheese mass is in the range 0.1% to 20%.

56. (New) A process as claimed in claim 3 wherein the fat source is cream, butter or edible oil.

57. (New) A process as claimed in claim 3 wherein the heating step is carried out by heating to at least 60°C for between 1 second and 120 minutes.

58. (New) A process as claimed in claim 57 wherein the mixture is heated to between 70°C and 90°C.

59. (New) A process as claimed in claim 3 where following the heating step, the cheese precursor is stored at a temperature between 5°C and 35°C and a relative humidity greater than 80%.

60. (New) A process as claimed in claim 4 wherein the cheese is subjected to freezing.

61. (New) A process as claimed in claim 60 wherein following the freezing step, the cheese is thawed and further ripening occurs.

62. (New) A process as claimed in claim 4 further comprising applying viable organisms to the exposed surface, and allowing the cheese to ripen.

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63. (New) A process as claimed in claim 4 wherein the precursor cheese or the cheese is shredded or particulated.

64. (New) A process as claimed in claim 4 wherein the protein concentrate is selected from a milk protein concentrate, a renneted milk or a reconstituted milk protein concentrate.

65. (New) A process as claimed in claim 4 wherein the flavour concentrate comprises at least one edible mould.

66. (New) A process as claimed in claim 65 wherein the mould organism is selected from the family of *Penicillium*, *Mucor*, *Cladosporium*, *Geotrichum*, *Epicoccum*, or *Sporotrichum*.

67. (New) A process as claimed in claim 66 wherein the mould organism is *P. candidium* or *P. roqueforti*.

68. (New) A process as claimed in claim 4 wherein the flavour concentrate further comprises a flavour-enhancing bacterium, selected from cultures producing lactic acid, propionic acid or butyric acid.

69. (New) A process as claimed in claim 4 wherein the percentage of flavour concentrate relative to the total coagulated cheese mass is in the range 0.1% to 20%.

70. (New) A process as claimed in claim 4 wherein the fat source is cream, butter or edible oil.

71. (New) A process as claimed in claim 4 wherein the heating step is carried out by heating to at least 60°C for between 1 second and 120 minutes.



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72. (New) A process as claimed in claim 71 wherein the mixture is heated to between 70°C and 90°C.

73. (New) A process as claimed in claim 4 where following the heating step, the cheese precursor is stored at a temperature between 5°C and 35°C and a relative humidity greater than 80%.